

BIG STIX[®] EVOLUTIONX[®] IMMERSION BLENDERS

WARING'S CULINARY INNOVATION CHEF JULIA DeCIANTIS



GAZPACHO DEMO

THIS RECIPE YIELDS 8 QUARTS

EQUIPMENT

Large 16+ quart container or pot
Waring WSB EvolutionX (any size shaft)
Bowl clamp

SHOPPING LIST

8 lb. tomatoes (the riper/softer, the better)
4 cubanelle peppers
4 large cucumbers
4 white onions
1 head garlic (need 4 cloves)
¼ c. sherry vinegar
Salt
2 c. EVOO, plus more for garnish

IF SERVING, INGREDIENTS FOR GARNISH:

Basil
Flaky salt
Black pepper

IF SENDING HOME WITH CUSTOMERS:

Quart containers

PREP BEFORE DEMO

- Wash tomatoes, peppers, and cucumbers
- Trim peppers (keep as whole as possible)
- Peel cucumbers, then cut each in half
- Peel 4 cloves garlic
- Trim, peel, and halve onions

DEMO INSTRUCTIONS

1. Load all prepped ingredients into container with tomatoes on top. Ingredients should reach 12-quart line.
2. Start EvolutionX blender on speed 2, and push down on tomatoes, graduating to speed 5 once juices start getting released.
3. Once ingredients are broken up, move to speed 9 on continuous run (with or without bowl clamp) and let run until completely smooth.
4. Once smooth, affix bowl clamp, set blender to speed 5, and stream in olive oil while running.
5. Add sherry vinegar. Taste for salt and acid.
6. IF SERVING – ladle into bowls and garnish with basil, EVOO drizzle, flaky salt, and black pepper.

TIPS

- Layer ingredients with tomatoes on top of container – they liquify the easiest, which helps kick up the harder ingredients.
- Pack into quart containers to send home with customers – makes a great lunch the next day.
- Use bowl clamp at end to keep machine running on high speed, and then to emulsify with olive oil.

POINTS TO CALL OUT

- Easy to wipe touchscreen clean.
- Show off the variable speed control – start demo on low speed to kick things up, and then go higher to get it really smooth.
- Point out that we don't need to add any water. We can achieve a thicker consistency without any dilution.

RIFFS ON GAZPACHO

- Cucumber-tomato gazpacho
- Watermelon-tomato gazpacho
- Spanish-style white gazpacho w/almonds and bread

MORE DEMO IDEAS

- Crêpe batter
- Salsa
- Sauce/vinaigrette
- Mayo/aïoli
- Almond milk



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